



EVENT SPACE

*district M*



# OVERVIEW

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ABOUT DISTRICT M

LOCATION

THE SPACE

EVENT TYPES

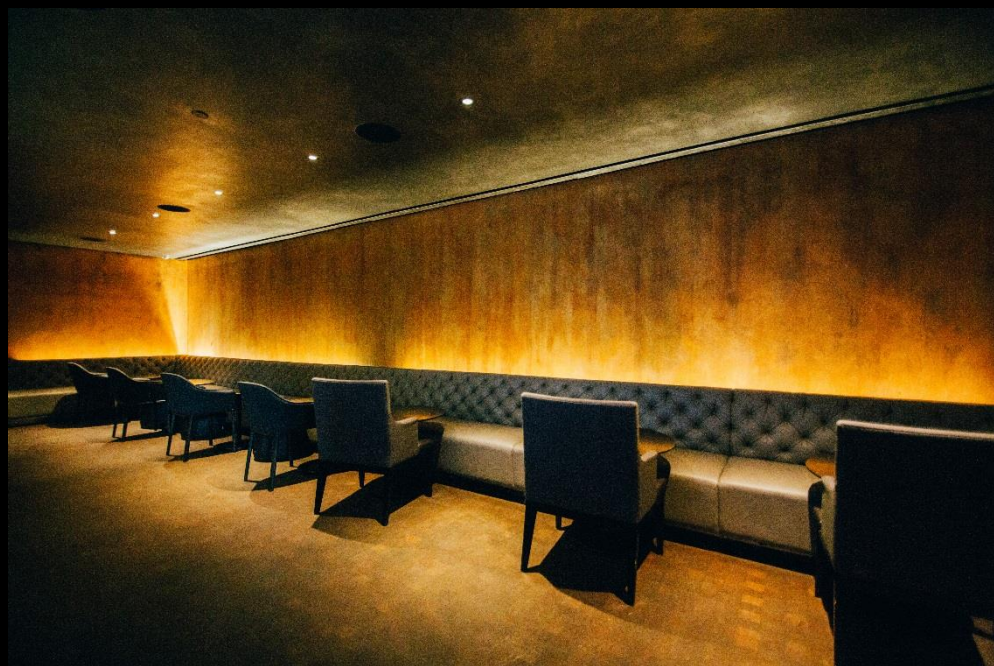
VALUE

MENUS

*district m*



# ABOUT DISTRICT M

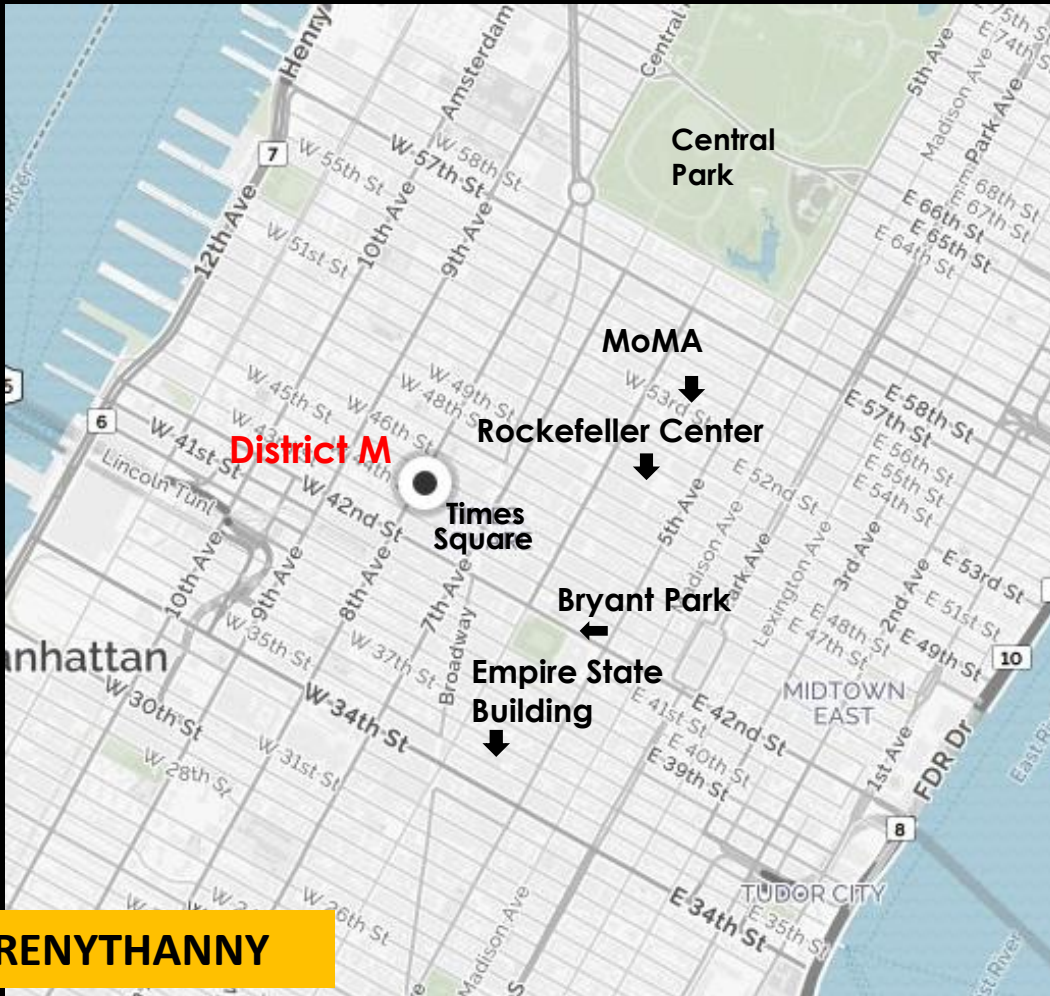


- Sleek modern space that is #MoreNYThanNY
- Prominent Ron Galella photo display on 14 x 14 screen with AV capability
- Variety of beverage packages and passed hors d'oeuvres/buffet options
- Attentive service and staff


**HOURS** **Breakfast** Monday to Friday : 6:30AM – 11:30AM Saturday/ Sunday : 7:00AM – 11:30AM  
**Bar/Dinner** Sunday to Thursday : 1:00PM – 12:00 AM Friday – Saturday : 1:00PM – 12:30AM

*district m*

# LOCATION APPEAL



#MORENYTHANNY

District M is situated 1 block from **Times Square** 

Walking distance from:

Restaurant Row

MoMA

Rockefeller Center

Empire State Building

Central Park

Bryant Park



**PUBLIC**  
**TRANSPORTATION**

+ A,C,E,1,2,3,7,S trains  
+ Port Authority Bus Terminal

*district M*



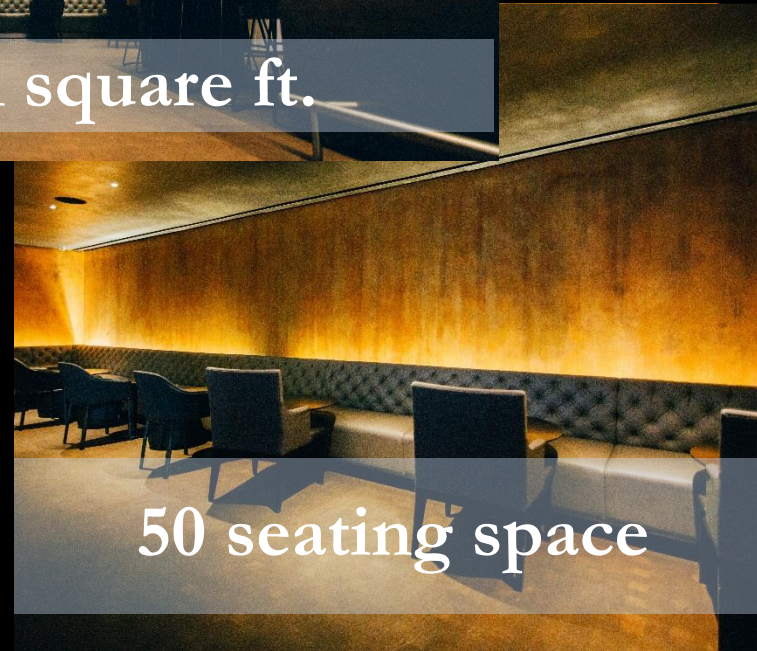
# THE SPACE



3,660 total square ft.



300 standing space



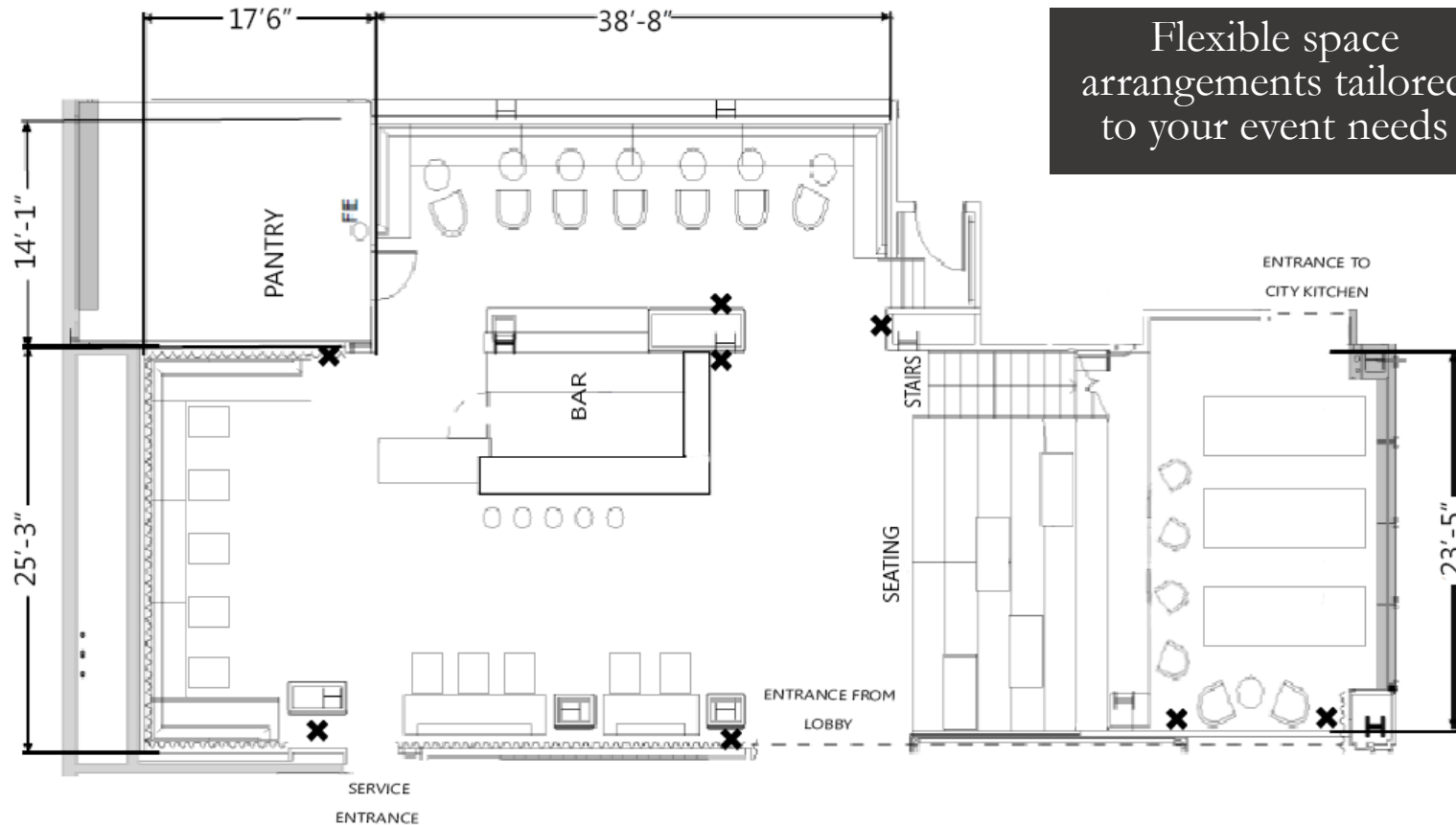
50 seating space

“Thank you again for providing us with such warm hospitality and outstanding service. The food and beverages were delicious, plentiful and thoroughly enjoyed by all. I received much feedback about our event and all attendees were so pleased. Many commented that they were very impressed with the look and feel of the property. Some even commented that I pick the best places to host alumni events! Thanks for making me look so good in their eyes!”

- Lori Zabatta '95 JWU ALumni

*district m*

# FLOOR PLAN



Flexible space arrangements tailored to your event needs

Your Party,  
Your Space:  
Decorate and design the way you wish!



# CORPORATE, SEMI PRIVATE & PRIVATE EVENTS



Corporate events from 10 – 300 guests

Semi private/private occasions for:

- Executive Events
- Cocktail Receptions
- Sponsored Events
- Fundraisers & Celebrations

For Semi-Private – Private Events, the grotto is perfect for a more intimate setting

+ Step and repeat set-up ▼



STYLE360 // Kristin Cavallari By Chinese Laundry NYFW Preview Party



Plateau space for parties such as independent films openings and fashion press releases



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# WHY DISTRICT M?

- DIGITAL CAPABILITY
  - 14 x 14 projector
    - Utilize projector to showcase your business
    - Spacious, AV capability
- MUSIC
  - Weekly live entertainment/DJs
- LOCATION
  - Prime location – in the heart of Times Square in Hell’s Kitchen
- QUALITY
  - High quality ingredients for food and beverage options



*district M*



# DISTRICT M BAR MENU

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*district m*

## THE WARM UP

### WARM DRESSED OLIVES 5

Fennel, Pimento, Lemon Zest

### CROQUE MONSIEUR 16

GRUYERE AND PARISIENNE HAM ON BRIOCHE

Green Goddess Dipping Sauce Baby Lettuces

Selection of 3 for \$12.00, 6 for \$16.00, 8 for \$24.00

Grain Mustard - Pain D'Avignon, Baguette - Brined Beans – Okra

## CHARCUTERIE

### FINOCCHIONA

Seasoned with Wild Fennel Seed

### SOPRESSATA

Seasoned with Black Peppercorn

### PROSCIUTTO

Cured - Aged 24 Months

### ITALIAN SPECK

Cured & Cool Smoked

## CHEESE

### SELLES-SUR-CHER

Goat - Flaky - Creamy

### SHROPSHIRE BLUE

Cow - Creamy - Robust Blue

### EWEPHORIA

Sheep - Butterscotch - Nutty

### JASPER HILL

Cow - Robust yet Smooth

## THE WEEDS

### TWIGGY 9

Mixed Greens - Baby Arugula - Grape Tomatoes - Croutons - Citrus Vinaigrette

### EDIE 11

Chopped Romaine - Cucumbers - Radish - Tomatoes - Peppers - Shaved Parmesan  
Lemon Yogurt Vinaigrette

## HAND STRETCHED PIZZAS

### MULBERRY STREET 19

Esposito's Spicy Fennel Sausage - Mozzarella - Roasted Bell Peppers

### CALL ME MARGHERITA 17

"Jersey Fresh" Tomatoes - Fresh Mozzarella - Torn Basil

### LITTLE RED HEN 19

Smoked Mozzarella - Red Onion Cilantro - Organic Chicken - Tangy BBQ Sauce

### DISTRICT M 18

Roasted Cremini Mushrooms - Melted Leeks - Fontina

### WISE GUY 21

Salumeria Biellese Pepperoni - White Truffle Oil - Torn Basil

### BED & BREAKFAST 19

Smoked Bacon - Robiola - Red Onion - Wild Mint

### ZINGER 20

Baby Spinach - Shredded Mozzarella - Fresh Ricotta - Lemon Zest

## LAST CALL

### NUTELLA PIZZA 14

Mascarpone - Strawberries - Powder Sugar



## THE CORKS

### BUBBLES

#### POP CHAMPAGNE

187 ml - Brut - France

GLASS	BOTTLE
-	18

#### PRIMATERRA

Prosecco - Veneto – Italy

12	40
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#### PIPER-HEIDSIECK 1785

Cuvée Brut - Champagne – France

18	75
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#### VEUVE CLICQUOT

Brut - Champagne - France

-	170
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### WHITES

#### CHARDONNAY

Seigneur Jean de Roze - Pays D’Oc – France

GLASS	CARAFE	BOTTLE
11	18	36

#### SAUVIGNON GRIS

Château Tour de Fousat - Bordeaux – France

12	20	40
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#### CATARATTO

Castellucci Miano - Sicily – Italy

14	23	46
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#### VERMENTINO

Is Argiolas - Vermentino di Sardegna - Italy

14	23	46
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#### SAUVIGNON BLANC

Domaine Gérard Millet - Sancerre – France

15	26	50
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#### CHARDONNAY

Mâcon-Villages - France

15	26	50
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## ROSÉ

### SYRAH BLEND

Domaine de Terra Vecchia - Corsica – France

GLASS	CARAFE	BOTTLE
11	18	36

### NEGROAMARO

Martino - Puglia – Italia

13	21	44
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### GRENACHE BLEND

Whispering Angel - Côtes de Provence - France

16	28	56
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## REDS

### MALBEC

Carmelle - Compté Toloson - France

GLASS	CARAFE	BOTTLE
11	18	36

### MERLOT

Columbia Crest - H3 - Columbia Valley  
- Washington State

11	18	36
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### PINOT NOIR

Saint VERNY Vignobles - Puy-de-Domé – France

11	18	36
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### RHÔNE BLEND

Domaine Galevans - Côtes du Rhône - France

12	20	40
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### CABERNET SAUVIGNON

Cartlidge & Browne - North Coast – California

12	20	40
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### NERO D’AVOLA

Castellucci Miano - Sicily – Italy

13	21	44
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### BORDEAUX BLEND

Château Des Mille Anges - Côtes de Bordeaux France

14	23	46
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### PERRICONE

Castellucci Miano - Sicily - Italy

16	28	56
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## **IT'S 5 O'CLOCK**

### **M IS FOR MAURIZIO 14**

Prosecco, Campari, and Lemon

### **DM BELINI 14**

Zardetto Prosecco and Blood Peach Puree

### **NOT JUNIOR'S SMOOTHIE 15**

El Dorado Rum Cream and Spiced Rum, Crème de Banana, Vanilla and Cassis

### **YOU'RE ON VACATION 16**

El Dorado 12 Year Rum, Lime Juice, Pineapple Juice, Orgeat, Coconut Water

### **YOU ONLY LIVE TWICE 15**

Vodka Ao, Ty Ku, Junmai Daiginjo, Dirty with Blue Cheese Olives

### **GENTLEMAN'S CLUB 16**

McKenzie Rye, Contratto Rosso, Cherry and Angostura Bitters and Black Cherry

### **LADIES WHO LUNCH 15**

Le Morton Calvados, Lime Juice and Jack Employees Only Grenadine

### **FLORODORA 15**

Greenhook American Dry Gin, Lemon Juice, Giffard Framboise

### **LONE SURVIVOR 16**

Pierre Ferrand Ambre, Giffard Curaçao Triple Sec, Lemon Juice

### **15 SHADES OF GREEN 15**

Russian Diamond Vodka, Giffard Pomplemouse Rose,  
Lemon Juice, Pernod Absenthe and Sparkling Rosé

### **CANCEL BREAKFAST 16**

Brooklyn Gin, Nuestra Soledad Mezcal, Lustau Olorosso,  
Bigallet Amer China-China, Bitterman's Celery Shrub



## **THIRSTY?**

### **WHEAT & PALE ALES**

#### **ALLAGASH WHITE 10**

Citrus and Spiced

#### **BRONX PALE ALE 10**

Bronx – NYC

#### **CAPTAIN LAWRENCE 9**

IPA

#### **BLUE MOON 9**

Belgian Style Brew

### **LAGERS AND PILSNERS**

#### **BLUE POINT TOASTED LAGER 9**

Buttered Biscuit

#### **CORONA 8**

Pale Lager - Imported Mexican

#### **STELLA ARTOIS 9**

Dry and Floral

#### **COORS LIGHT 7**

Domestic Lager

#### **BUDWEISER 7**

Domestic Lager

#### **BROOKLYN PILSNER 8**

Crisp and Bready with Herbal Notes

### **DARK BEER, BROWN ALE AND SAISON**

#### **DOGFISH HEAD INDIA BROWN ALE 9**

Smooth and Chocolaty

#### **GUINNESS 12**

Irish Dry Stout

**ASK US ABOUT OUR SEASONAL SELECTIONS & DRAFT**

**FOR YOUR CONVENIENCE AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE**

# DISTRICT M CATERING MENU

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Gabriela's Taqueria



District M Pizza



Whitmans



Luke's Lobster



Azuki



## SILVER MENU

*Passed Hors D'oeuvres or Buffet Style*

### **DISTRICT M PIZZA**

Call Me Margherita – *“Jersey fresh”* tomatoes, Fresh Mozzarella, Torn basil

Mulberry Street – *Esposito’s Spicy Fennel Sausage, Mozzarella, Roasted Bell Peppers*

~

### **GABRIELA’S TAQUIERA**

Pollo Yucateco (Chicken Taco) - *Famous Shredded Yucatan Chicken Sautéed with Onions*

Al Pastor (Pork Taco) - *Seasoned Pork and Pineapple in an Adobo Sauce*

~

### **WHITMANS**

Short Rib Beef Sliders – *with cheese*

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### **LUKE’S LOBSTER**

Shrimp rolls – *Toasted split top buttered roll*

## GOLD MENU

*Passed Hors D'oeuvres or Buffet Style*

### **DISTRICT M PIZZA**

Call Me Margherita – *“Jersey fresh”* tomatoes, Fresh Mozzarella, Torn basil

Little Red Hen – Smoked Mozzarella, Red onion, Cilantro, Organic Chicken, Tangy BBQ Sauce

~

### **GABRIELA’S TAQUIERA**

Pollo Yucateco (Chicken Taco) - Famous Shredded Yucatan Chicken Sautéed with Onions

Al Pastor (Pork Taco) - Seasoned Pork and Pineapple in an Adobo Sauce

~

### **WHITMANS**

Philly cheese steak sliders – Beef Chip Steak, Sauteed Onions, Melted Cheese

~

### **LUKE’S LOBSTER**

Crab rolls – Toasted split top buttered roll

~

### **AZUKI**

Spicy Tuna Roll – Tuna, Spicy mayo, Crunch

# PLATINUM MENU

*Passed Hors D'oeuvres or Buffet Style*

## **DISTRICT M PIZZA**

Call Me Margherita – “Jersey fresh” tomatoes, Fresh Mozzarella, Torn basil

District M – Roasted crimini mushrooms, Melted Leeks, Fontina

Wise Guy – Salumeria biellese peperoni, White truffle oil, Torn basil

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## **GABRIELA'S TAQUIERA**

Pollo Yucateco (Chicken Taco) - Famous Shredded Yucatan Chicken Sautéed with Onions

Carne Asada (Steak Taco) - Skirt Steak Sautéed with Onions & a Touch of Gluten-Free Soy Sauce

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## **WHITMAN'S**

Kobe beef Sliders – With cheese

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## **LUKE'S LOBSTER**

Lobster rolls – Toasted split top buttered roll

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## **AZUKI**

Spicy Tuna Roll – Tuna, Spicy mayo, Crunch

Azuki Roll - salmon, tuna, kani, avocado & masago wrapped w. soy seaweed

# THE OCEANAIRE

*Passed Hors D'oeuvres or Buffet Style*

## **DISTRICT M**

Chilled Shrimp Cocktail – large tiger prawns, cocktail sauce

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## **GABRIELA'S TAQUIERA**

Pescado (Fish Taco) - Fresh, Lightly Fried, Local Market Fish

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## **LUKE'S LOBSTER**

Shrimp rolls – Toasted split top buttered roll

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## **AZUKI**

Spicy Tuna Roll – Tuna, Spicy mayo, Crunch

Azuki Roll - salmon, tuna, kani, avocado & masago wrapped w. soy seaweed



# BEVERAGE PACKAGES

## HOSTED BAR

House liquors and mixers

42 below, Tito's, Burnetts, El Dorado, Caribaya, Early Times, Eagle Rare 10yr

Selection of 2 domestic and 1 imported beers

## PREMIUM HOSTED BAR

Premium liquors and mixers

Grey Goose, Ketel One, Bombay Sapphire, Patron, Bacardi, Jack Daniels, Maker's Mark

Selection of 2 domestic and 2 imported beers

### Both Packages Include:

Sommelier Selection of Red and White Wine

House Sparkling Wine

Mineral Waters, Sodas and Juices

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## BEER & WINE

Selection of 2 domestic and 1 imported beers

*Sommelier selection of red and white wine*

*(Mineral Waters, Sodas and Juices Included)*

# BUTCHER'S TABLE

## *Buffet Style*

## CHARCUTERIE

Chef's selection of meats

Finochhiona, Sopresatta, Surryano Ham

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## MURRAY'S CHEESE

Chef's selection of cheeses

Selles Sure Cher, Goats Milk, France Ewephoria, Sheep's Milk,

Netherlands Jasper Hill, Cow's Milk, Vermont

\*\*All food and beverage charges shall be subject to applicable taxes at the current rate of 8.875%, an administrative fee of 6% and gratuity at 18%, which will be automatically added. Please note that the administrative fee does not represent a tip or gratuity for wait staff employees, bartenders, or other service employees and that all or some portion of the administrative fee and gratuities may be taxable under applicable law.



Book your next event with us

For more information and pricing inquiries, please email:

[events@rownyc.com](mailto:events@rownyc.com)